

6 Babbot



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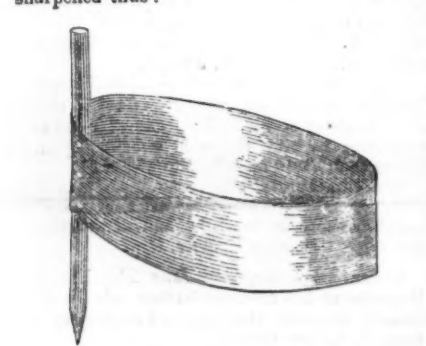
Our Home, our Country, and our Brother Man.

HOW TO FENCE OUT THE STRIPED BUG.

The little striped bug which destroys our cucumbers and melons and squashes almost as soon as they are up, has taxed the ingenuity of the gardener to ward off its attacks. For a long time, wooden boxes, covered with muslin, were used and found to be very effective, although they shut out a part of the light, and of course drew up the plants to the root rather too fast, making the stock rather weak. It was afterwards discovered that it was not necessary to have the box covered with muslin to keep them out. That if the box were tight at the corners, and settled down into the ground, so they could not creep under, the bug would not molest the vines that were enclosed. That the bug in flying could not dodge or turn short corners but must take a straight course from vine to vine, also that he very seldom if ever creeps up the sides of the box, but is more given to burrowing under, and if he cannot do this gives it up for a bad job.

Now, board boxes, with or without muslin tops are bulky and take up much room when stored away, besides being somewhat expensive in the cost of stuff, and in making. We have recently laid them aside, and have adopted the following method of fencing them out.

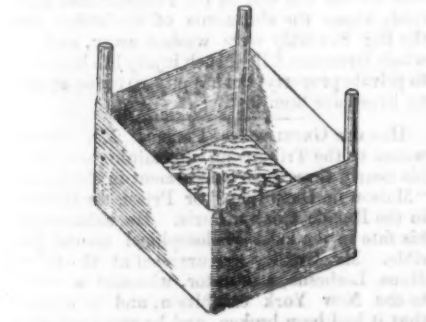
We went to the oil cloth carpet factory and obtained strips of their carpeting, having the first coat of paint, or body, put on. These strips are four feet long, and from four to six or eight inches wide. To a light stick or lath, say a foot long, tack the two ends of the strip to it, leaving four or five inches of the strip projecting below the cloth. This end may be shaped thus:



Then take three more sticks or laths, and run a saw cut up part way, thus:

Place the cloth around the hill, and placing the sticks about a foot apart, running the cloth into the saw cuts, you pin it down to the earth, and make a yard about the plants just a foot square. Or you may use common sticks put inside, which will press the sides out and retain them in place.

This fence effectually defends the plant from the ravages of the striped bug, is comparatively cheap, durable, and when not in use the whole fixture may be packed away in a box until next season.



But everybody cannot have access to an oil cloth carpet factory, and obtain strips of painted cloth for this purpose. To obviate this difficulty, we can tell them of another mode which may answer: Procure some of the cheapest kind of cotton cloth, a yard wide. Tear it into strips six inches wide and four feet long. Have the edges of these hemmed, soak them in alum water, and use them as we use the above, only tack all the sticks on instead of having the saw cuts as in the painted cloth.

A GOOD GRAPE CROP. A writer in the last number of the Rural New Yorker, on the signature "H. T. B.," in giving a sketch of a journey, says that he visited the vineyard of Mr. E. A. McKay, in Naples, near the head of Canandaigua Lake, N. Y., and saw the acre of Cabellais that produced eleven thousand pounds of excellent grapes last year. His vines are just one rod apart each way, and are trained to trellises seven feet high.

GROUTING. Grouting is a simple operation by which the roots of plants taken up in dry weather are coated over with a moist and (sometimes) fertilizing substance, which prevents their drying from excessive evaporation, and gives an impulse to their growth until their extension is rendered certain by a shower of rain. When properly done, it is of great utility, rendering the gardener or planter almost independent of the "seasons." We scarcely ever wait for a rain, in order to transplant cabbages, tomatoes, sweet potatoe, &c., or any similar plants, our practice being simply this: We take a bucket of rain water or soap suds from the washing tub, and stir into it enough lard or woods mould and scrappings from the cow-pen to make it as thick as batter or thin mortar. Into this batter we dip the roots of sweet potatoe draws or any other plant, and when they are well coated with the grouting mixture, we set them where they are intended to stand, in a hole made with a dibble or pointed stick, and having pressed the earth firmly around all parts of the root, the work is done.

[Michigan Farmer.]

HER ROOST GUANO.

Ms. Editor:—Noticing an article in a former number of the Farmer about Hen manure, I take this opportunity to try to encourage the saving principle among the agricultural community. Some individuals are annually paying small sums of money for guano to use in their gardens and small plots, which will in time amount to quite a sum, which they might save were they only prudent enough to keep shelves or boxes under their poultry roosts. I do not mean to say that buying guano is not a profitable investment for the farmer. Yet I do say that saving their own guano, made on their own premises, is more profitable. A large amount of this powerful manure or fertilizer is allowed to go to waste, without even being thought of, by those individuals who are annually paying sums of money for Peruvian Guano, and who think that they could not get along without it. It may look like a small business to some, but let them remember that this mighty globe is composed of small atoms. Well, let me state some experience to those who think that saving the manure from hen roosts is small business. I have a flock of about 35 hens, and winter a pair of turkeys.

Last fall my attention was called to the subject of saving my hen manure. I constructed a hen roost in one of my manure sheds, by nailing up four pieces of boards to the timbers overhead, letting them hang down about two feet, and then, about a foot from the floor overhead, bore holes through the board and put in poles, and then laid on poles at right angles with the former ones. This forms two poles to perch upon besides the ends. I take boards a little longer than the frame, and fit them together, flooring over the bottom poles as tight as possible, and let them run out at the ends as far as needed to catch what is dropped from the end poles. In making the perch I laid my perching poles far enough from the edge to prevent the dropping over at the edges.

I have another on a similar principle. It will take but a couple of hours at the most to make a roost of this kind, and but a small outlay of money for materials, as they can be made of old scraps and fragments of boards, of which every farmer has enough. I built mine at the time the ground froze last fall, and shall save six barrels of the most powerful fertilizer that exists in the knowledge of man. This is encouraging to me, and falls short of the amount that I shall have by the first of May. I used this article in my garden some last year, and, from the estimate that I made, in comparison with crops that were not manured with poultry manure, I judged it to be worth at least one dollar per bushel. Thus you see that with an outlay of perhaps one dollar, in time and material, I shall save this winter eighteen dollars worth of manure, which taking out the dollar, for time and material, leaves me seventeen dollars worth of property that has heretofore gone to waste.

Read this, farmers, and go immediately to the work, and you will find that "a penny saved is as good as two pence earned."

West Endon, 1855.

NOTE. These valuable hints were received some time ago, but were accidentally mislaid. Almost every farmer keeps hens, and almost every farmer lets the manure they make be wasted. According to friend Hutchins' statement this product has been made more valuable than what eggs some flocks of like number have produced. [Ed.]

FOR THE MAINE FARMER.

OCEAN MANURES—WHO WILL BEGIN?

Ms. Editor:—I am a subscriber to your paper, and a new beginner near the sea shore. Since 1852, I have frequently made use of manure from the sea, such as sea weed, mussel and muck mixed, and have been amply paid for my labor. Here is as great a chance for obtaining all the materials spoken of with regard to making manure, as any place on the coast of Maine. It is so situated that it seems as if nature had formed it for that special purpose. Here are coves, creeks, harbors, where the water seems to be alive with all kinds of fish that are made for the use of man in every way that he wishes. Many of these fish are good for nothing else but to manufacture into manures. Many of our men are engaged in the fishing business, and the offals of the fish they catch, might be obtained for a merely nominal sum for the above purpose. There is also a great chance for collecting sea weed in any quantity whatever. Now the question arises, who will engage in this business? Can we not have a company formed that will undertake it? Are there not many within the circulation of this paper who are acquainted with this business? I should like to hear from some of you on this subject, and have your opinion.

Cushing, June 11, 1855.

We thank the writer of the above communication. Having been brought up near the sea shore, and been somewhat familiar with the use and value of sea manures, even in the rough, alpine way in which they were used forty years ago, it is no wonder, idle theory or visionary speculation that prompts us now to urge the attention of our brother farmers to this source of fertilizers for their land—a source that is inexhaustible, that is continually reproduced without any labor or cost of man, and that costs nothing to create it; the time, labor and apparatus being all that is required to secure and convert it to our use.

We repeat the enquiry of our correspondent, "Who will engage in this business? Cannot a company be formed that will undertake it?" Let them begin on a small scale, and go along cautiously and carefully, watching the progress and the various circumstances of wind and tide, and periodical appearances of fishes, and the requirements of chemical laws in preparing and fitting the materials they collect.

We have no doubt the business may be made profitable to all parties, and of course as useful as profitable. It would start up a new business along the whole length of our coast, (and it is

a very long one,) and give employment to many who may find it a source of a little income that would be very serviceable to them. Much of the material—indeed, we may say nearly the whole of what would be saved is now lost, or lies useless on the shores or in the sea. It would in fact be "gathering up the fragments that nothing is lost," and those fragments be converted to bread and meat for mankind. We hope friend D., and other friends on the coast, will continue to think this matter over and put it into practice successfully.

Ed.

FOR THE MAINE FARMER.

A NEW PLAN FOR FENCING.

Ms. Editor:—The cost of making and maintaining fences throughout the world and especially in this country is immense, amounting in the United States to many millions of hand dollars. In New England there are more than fifty different kinds, all of which cost more or less, generally more than the farmer can afford to lose. The cost of a stone wall made as it ought to be, cannot be less than \$4.00 per rod. This, to farmers of moderate fortunes, is a great tax, and generally their stone walls are like angels visits, "few and far between." Hedges take much land, time and labor; the same may be said of walls and stake fence. Now, there is not some mode among all the world renowned Yankee inventions, that will alleviate this burden of the farmer, cancer-like gnawing his very heart strings, or rather purse strings? I believe there is, and what is still better, I believe a fence, if well managed, can be made to pay for itself in 10 years. I propose the following mode: Procure such kinds of apple trees as naturally grow to a large size, selecting good kinds, the limbs pruned up five feet from the ground. After having divided the farm into 5 or 10 acre lots to suit convenience, set the trees out in borders 12 or 14 feet apart, where the fence is needed. A stake should be driven below every tree to keep it upright. After the trees have grown to the size of a man's leg, or 5 inches in diameter, (the larger the better,) procure cedar or alder, 1 inch thick and 4 inches wide, cutting them 5 feet in length. To this narrow strip of board, tack on as far apart as you would have the rails, (say 8 inches,) a 2 inch cedar block 4 inches square. These blocks are to hold up the rails, and the boards to confine the rails to the tree. For a four rail fence four blocks are needed, for five rail five blocks are wanted. After nailing one cleat to the tree with a large nail through the board and block, slip in the rails, and so continue on doing a length of fence at a time: small rails are needed, and each end must be secured down. The fence when done is made almost precisely like the old fashioned post and rail fence. If the gentleman who wrote the article, "How to build a good fence," in the Farmer of May 24th, would set beside his new cedar, Baldwin apple trees, when the new is decayed he could then make a fence that would last long after those now living are in their graves. The only objection that I know of to this mode of fencing is, the time it takes for the trees to grow; this is a great fault with the hedge fence. The English willow is a very rapid grower, but the profits from this tree would be very small compared with the apple. For pasture fences I would recommend the sugar maple as being somewhat profitable, and making solid posts.

Now for another mode. Choose from the nursery straight apple or pear trees, (pear on the pear stock,) pruned up 5 feet from the ground, divide the farm into 5 or 10 acre lots to suit convenience, setting the trees in borders 12 or 14 feet apart where the fence is needed. After they have grown to the size of 3 inches in diameter, procure 4 of an inch wire, and having bored 4 small holes in each tree, insert the wire connecting the ends together, letting it run the whole length of the fence. The trees must not be confined, else in a high wind the wire break. The wire should be left slack, if tight when an animal came suddenly against it, it would snap asunder; when slack, the gradual give of the wire and the slack would stop them without breakage. That little thread of iron says to them in a very decided manner,—"thus far shalt thou come and no farther, and here shalt thou hungry man be stayed." The cost of this fence is small, the profits large; or a 20 cts. wire, 11 cts. per pound, (2 lbs. to a cwt.) 22 cts.; trees \$20.00 by the hundred, or 20 cts. each; total, 42 cts. every space or length. The profits the first 10 years would be 75 cts. per apple at 75 cts. per bushel, \$3.00 to each tree—more than three times the whole cost. In Massachusetts they sink cedar posts into the ground, using wire; who yet posts that will pay for the fence? If the wire is galvanized over it will last a great while; would not this mode of fencing be preferable out West, where wood is scarce?

I am afraid I am riding this hobby (the fence) a little too long this time, and so I must close. I hope, however, some one of the numerous readers of the Farmer will reply to this, and "prove the whole matter, whether it be so or no." And you, Mr. Editor, please give your candid opinion of this mode of making fences.

Yours, &c., W. HOWARD.

East Orrington, May, 1855.

NOTE. There are lots and situations on every farm, where friend Howard's plan might be made useful and profitable. It might require care and attention for some years, to protect and rear the trees up to the size required. [Ed.]

CABBAGES. The value of cabbages for feeding, especially dairy stock, is probably greater than is usually supposed. The field cultivation of this plant is much on the increase among the farmers of Great Britain. The amount of nutritious matter which is capable of being raised from an acre of land under cabbage is, comparatively with most other crops, very large, and with an extended knowledge of this fact, the cultivation of it will be probably much extended. The land requires to be rich, deep and somewhat moist. The rows should be at least 30 inches apart, and the plants not less than 24 or 26 inches. The two best varieties for field cultivation are the Drumhead and the York. [Ag. Exchange.]

SAVE YOUR PLUMS NOW.

We begin to think this can be done without Mr. Matthews, if not with him. We were yesterday on the grounds of one of our best horticulturists, and saw the application, and have some faith in its success. Our friend thinks there is no chance for mistake about its efficacy. He informed us that he applied it last year, after the curculio had begun its ravages, and that it not only saved those which were eating, but many of the plums on which the insect had left its card, healed up and ripened well. The liquid enters the opened wound and destroys the egg. This is the only remedy he has ever found to avail against this slippery enemy of one of our best fruits. His recipe is—

One peck of unslacked lime,
Six pounds of salt,
One barrel of water.

The mixture is to be applied with a common garden syringe. If one application is not sufficient, repeat it. A single application answered with him last year.

No time is to be lost, as the young plums are already set, and the enemy has begun to show himself. If a syringe is not to be had, sprinkle on the liquid in some other way. The mixture is cheap and easily applied, and every man who has a plum tree should try it. This is the most philosophical remedy we have yet seen suggested, and we commend it with more confidence than most new things to the notice of fruit growers. If it answers our expectations, it will be worth millions to the country. Plums can be grown on loose, sandy loams as well as on clay soils, to which they have hitherto been mainly confined, on account of the ravages of this insect. The cultivation of this fruit may be indefinitely extended, and we may make our own dried plums instead of importing them from France.

Those who have Mr. Matthews' remedy in keeping should hurry up their secret, or they will be too late for the fair.

[American Agriculturist.]

CUTTING HAY.

Ms. Editor:—There are at present a multitude of conflicting opinions in relation to the period when grass should be cut—some contending that the operation of mowing should be commenced as soon as the development of the flowers has commenced; others, that the seed should be no means introduced till the seed has become partially matured, as they suppose the superior value of this adds more to the value of the plant as a whole, than it abstracts. No definite rules, however, can be laid down in this matter, as practice must necessarily vary with the contingencies of temperature, aspect, climate and the specific character of the grasses ordinarily cultivated. For my own part I think that one should commence as soon as inflorescence begins. He will then have time to get through mowing before the crop becomes too far advanced towards maturity, and his hay, though less heavy, and consequently somewhat less valuable as a market product, perhaps will be much more succulent and sweet than if permitted to stand till a later period, or till it becomes dead ripe. The old method of making hay in the sun, and drying it till scarcely a particle of moisture is left in the fibre, is now almost universally deprecated. On this subject, one of the greatest farmers who has ever lived, has the following remarks:—"As soon as the grass is fairly freed from moisture, it is put into narrow heaps, which are made as high as possible; and to prevent water from falling down, a small stake is driven into the ground, around which the grass is carefully arranged with the hand. A handful of grass is then taken from one of the swaths, and the longest and strongest portions are chosen from it to cover the top of the heap or hay-cock with, care being taken to trim the upper or flowering part of the grass downward. These pyramidal heaps are then suffered to remain until the grass of which they are composed is thoroughly dry, which is generally somewhere between the eighth and fifteenth day. On the heap being opened, the grass in the interior of it will generally be found to retain its hue and freshness. I have seen grass thus made into large heaps, in dry and windy weather, which has made very rapidly without requiring to be moved, and has been quite green. Temporary rain or showers will not do it any harm beyond that of depriving the external parts of some portion of its greenness; but should the wet weather continue for any considerable period of time, there is a possibility of the hay becoming too much compressed; it will then be necessary to open the heaps, and shake and loosen the hay, in order to prevent it from acquiring an unpleasant flavor."

This may be obviated by making the cocks small—say of about eighty pounds weight, when first put up, and covering them carefully with green grass. I give you this for what it is worth—some may be induced to try it this season, on a small scale, and report the result. One thing is admitted by every one, which is, that the less the hay, in making, is exposed to the sun, the more valuable it is—it retains its color and flavor better, and consequently is worth a great deal more per ton, than when dried up by the burning rays of the sun. [Germantown Telegraph.]

STRAWBERRIES should be thoroughly cleaned of weeds, and some short grass, clean straw, or some other material, be placed about the plants as soon as they have thrown up their flower spikes. This will help to keep a uniform moist about roots, and the fruit from grit and dirt after heavy rains. Except where wanted for young plants, the runners should be kept cut off, as they weaken the energy of the plant. To secure heavy crops of strawberries, it is indispensable necessary to supply them with plenty of water or liquid manure if obtainable, while fruiting. [Exchange.]

THE STRIPED BUG. A writer in the Farm Journal recommends air slacked lime, sprinkled over cucumbers and other vines liable to the attacks of the striped bug, as a remedy. It should of course be applied in the mornings while the dew is on, and repeated several times. We would also suggest that in all applications of this kind, the under part of the leaf be likewise powdered; it will be more effectual. [Germantown Telegraph.]

FROM T. BACHMAN'S "NEW PATENT."

MAKING HAY.

Now have the flocks been driven into the track, and bathed to snowy whiteness against their will; And, meeting off beneath the clipping shears, Have yielded up the fleece. The meadow fields are waving in the sunshine like a sea— A billowy deep whose flowers are like a foam; And all about, behold the busy throng Of those who swing the clover, as a peck, From sheathing scythes into the sidelong swath, And sharp their blades with many a shrill chit-chat. The air is full of perfume. Following them, With laugh and song, gay youths, with glittering scythes, Shake out the created masses to the sun, Until the noon bells toll the midday hour, And from the hill-side calls the midday horn. Some bands there are, in harvest plain remote, Who hearken not the noon's announcing call; But pass into the oak or poplar's shade, And on the branch suspend the glittering scythes, Which hang vibrating; then the circle draw— The grass alike their table and their seat— While well-stored baskets furnish forth the meal. The spring near by its crystal tribute gives, And deals its freshness through the rustic gourd.

When now the grass, oft turned beneath the sun, Is dry and crisp, and lies to the tread, It comes the rake with many a long-drawn sweep, Clearing the chosen weeds, until the plain, Rough with the sultry stacks, appears a field Thicket with rascal tufts. And thus it stands Until the wagon, drawn by horse or yoke Of easy oxen, with slow swaying gait, Their large eyes dreaming o'er the rolling mud, Convey the winter store into the barn. Then what wild laughter fills the heated road, When heaped loads tell the sweltering waves of hay, Climbing the encreasing billows as they roll, Till like a tide it swells along the roof, Molesting wags and awakes!—sculls and swells, Till the marauding child, with curious eye, Thence his adventures into the nest— The highest in the grooved rafters lodged— And finds but fragments of the tender stuff, Which crumble in his fingers, while outside The parent bird darts laughing its derision.

EFFECT OF TEMPERATURE ON DAIRY PRODUCE.

The dairy practice in this locality is directed to the sale of new milk and of butter and of skimmed milk. The price of new milk is nearly uniform, being 24 per quart, that of butter is sometimes as low as 1s. per roll of 24 cwt., and sometimes nearly double this. The price of skimmed milk is likewise steady, being generally 1d. per quart. The cause of the fluctuation in the price of butter, with steadiness of price in that of milk, will be found in the comparative ease of the transport of the one as compared with the other; the former is liable to damage by moving, whilst the latter is regularly brought to market by sea and land, hundreds of miles. Butter is brought from Mecklenburg and from the west of Ireland to London. It will then be obvious that the supply of new milk is limited to populous districts, or to such as have gained easy access to them by the introduction of railways. It is in some measure optional in what state my dairy produce is to be offered—of new milk, or in butter and skimmed milk. In giving attention to this branch of farm economy, I was led at an early period to inquire at what price the two processes afforded a like return. After several trials made during warm weather, my cows being on grass, I found 16 quarts of milk yielded 25 ounces of butter; the quantity of cream varies with the skill or taste of the dairy-maid in skimming the milk, and in proportion as she mixes milk with the cream. I have frequently found a quart of cream to give 14 to 16 oz. of butter, and this is because the cream is often heated, and the butter is then the Royal Agricultural Society. I have, however, latterly, since December, 1854, found my cream much richer, and am obtaining 22 to 24 oz. of butter from each quart of cream. I can only attribute this to the quality of the food, in which Rape-cake and Bran, materials rich in oil, are components; the production of butter is, however, little influenced, being about 25 to 27 oz. from 16 quarts of milk. The comparison will be—

16 quarts of new milk, at 24 p. per quart, 2s. 6d.
30 quarts of milk give a roll of butter of 50 oz., at 2s. 6d. 1s. 6d.
144 quarts skimmed milk, at 1d., 1s. 3d. 4s. 6d.
(The butter milk covers cost of churning.)

Butter is sold here by the roll of 24 ounces; it is customary to make up the roll to weigh 25 ounces, the odd one being in favor of the purchaser. I thus find an equal gain from new milk sold at 24 p. per quart, as from butter at 1s. 6d. per roll, and skimmed milk at 1d. per quart. It will scarcely be necessary to observe that with a rise in price above 1s. 6d. per roll, it is my interest to direct my dairy produce more to butter, whilst with a lower price new milk pays better. In the course of a season or two, and towards the close of a year (late in November), I remarked a considerable falling off in my receipts for the dairy; and as no change had occurred in the number or circumstances of my cows, nor in their food, I was led to inquire into its cause. I found an equal quantity of milk had been brought down to the dairy-maid, a like sum received for new milk, and that the deficiency arose solely from a less quantity of butter. With this change there had occurred a great change in the weather, it having become very cold and frosty. I again tested the quantity of milk, and found the yield of butter 16 ounces from 16 quarts, instead of 25 ounces, as on the former trials; up to this time I had used an under-ground cellar in summer, and a room on the ground floor in winter, during which time this deficiency in my butter occurred. This room is situated on the north side of the house, the in-door opening into my kitchen, where the culinary operations are carried on, and which door was usually kept close by day as well as by night; the room is lighted and ventilated by a trellis window, which gave free access to the fresh and cold air. On trying the temperature I found it something below 40°; it then occurred to me that the deficiency of butter must arise from the too low temperature of my dairy, and an easy means of remedy at once suggested itself, namely—to introduce with a supply of fresh or cold water a supply of hot water, as an apparatus for that purpose. It so happened that the pipes for both hot and cold water passed through my dairy, immediately under the trellis window, and over the stone table on which my milk bowls are placed. This table is

My experiments show 26 ounces.

about 2 feet in width, and occupies one side and the end of the dairy in which is the trellis window. I ordered a shallow open cistern to be made of wood, with a room about 3 inches along each side, and lined with thin sheet lead; this cistern thus contained water of 3 inches in depth. At its extremity, and near the window, is a hollow plug, having perforated holes near 3 inches above the bottom, and through which the water escapes as it rises into the common sewer. At the same end of the table and inside the trellis window, a large galled tin was introduced to a tap at the other extremity, and then returns along the other side of the table again to the hot water pipe; when the new milk is brought in it is set up warm, and immediately the hot water tap is turned, when the water flows from it and along the cistern, in which the full milk bowls are standing, till it rises to the height of the holes perforated in the table, and then flows through the same. The tap is open so long as the supply of hot water lasts, when this is exhausted, and the water in the cistern has cooled, the plug is drawn, and the whole of the water escapes, leaving the cistern empty. At this season the trellis window is closed by a wooden shutter, and the in-door communicating with my kitchen is kept open. By these contrivances my dairy attains a temperature in winter of 53° to 55°. I superintended the experiment when first tried one evening. The next morning my dairy-ward told me:—"Master, it is quite wonderful this morning; I have more cream from standing one meal (12 hours) than before from three." When the churning day came the result was a yield of butter of 25 ounces from 16 quarts of new milk, being equal to what I had found in summer. Thus from a change of temperature solely, and without any change of cows, or in their food, my quantity of butter was increased 50 per cent. But this is not the only advantage of the plan: I have already remarked that along with the hot water pipe, one with cold water passed through my dairy. At the approach of summer a pipe inserted into this with a tap close by that of hot water is turned, allowing the cold water to circulate in the like manner among the bowls of milk, till the cistern is filled to near 3 inches deep, when it again escapes through the perforated tube. This operation is continued through the hot weeks of summer, the tap being regulated so as to discharge a constant trickling of cold water, which is of course escaping through the tube at the other extremity, the milk bowls standing in water of the depth of near three inches during the whole of the summer season. I am thus enabled to allow my milk to remain two or three meals (24 to 36 hours) without becoming sour, and can sell it at the price stated, 1d. per quart. The advantage I gain from this is even greater than I derive from the increased temperature during winter. These arrangements have been in operation for several years, during which I have occasionally tested the yield of butter, and have always found it similar, varying only from 25 to 27 ounces from 16 quarts of milk, the greatest amount being observed in the month of December last, when it was found to be fully 27 1/2 oz. from 16 quarts. I may here remark that my milk cows are supplied in summer and in winter with food suited to their wants, and to the office they are performing—the production of wholesome and nutritive milk.

Since I adopted this mode of regulating the temperature of my dairy, I have read a lecture given before the Royal Society by Captain Carr, an English gentleman, who resides on an estate which he has acquired in Mecklenburg, in which county the attention of farmers is chiefly directed to the production of butter, which is their main source of money returns, and where, as appears from Captain Carr's description, the arrangements of the dairy, with regard to the production of butter, are carried out with the greatest perfection, and in which regulation of the temperature is one of the chief aims. Captain Carr states that by artificial heat they effect a temperature during winter of 60°. Now, with my present means, I am not able to attain more than 52° to 55°, but as I have not, during summer, when the temperature in my dairy sometimes exceeds 60°, found a great proportionate yield of butter, I am led to conclude that the degree of temperature I have stated, 52° to 55°, enables me to acquire the whole of the butter which the milk contains.

Since the foregoing remarks were penned, I have had another opportunity of observing the effects of a lower temperature on the yield of butter. During the keen frost of February my main water-pipes, though laid more than two feet under ground, were reached by the frost, and my supply of water completely stopped. My mode of increasing the temperature by hot water was suspended. The thermometer in the dairy denoted 45°. My yield of butter was tested, and found to be about 20 oz. from 16 quarts, or for every four rolls of butter, with a temperature of 55°, I had only three rolls from a like quantity of milk, with a temperature of 45°. I now noticed a current of cold air from the crevices along the side of the wooden shutter placed inside the trellis window, of sufficient force to extinguish a lighted candle when held near it; I therefore caused another shutter to be fastened to the outside of the trellis, with a space of four inches between, which space I packed closely with straw. From this simple, inexpensive contrivance, aided by the fire from the adjoining kitchen, the temperature of my dairy rose to 50°; the amount of the outlay was more than compensated by the increase of butter from the first churning. My observations on dairy husbandry tend to the following conclusion.

That on a range of dairy cows of similar breed in different stages, some with a full yield of milk, and others with with a less quantity or longer after calving, supplied with suitable food and with no excess of watery element, the composition of the milk will be uniform, or nearly so, as far as regards the production of butter, and probably as regards that of cream and other components. That the quality of the cream varies considerably, without influencing the comparative yield of butter from a like quantity of milk.

My experiments show 26 ounces.

That the proper adjustment of the temperature is of the greatest importance on the comparative production of butter. By a series of carefully conducted experiments at varying temperatures, I am of opinion that a correct scale of the comparative yield of butter at different temperatures might be arrived at.

The following may be taken as an approximate to what the result would be: From a low degree of temperature, little or no butter; from a temperature of about 38°, 16 oz. from 16 quarts of milk; ditto 45°, 21 oz. from 16 quarts of milk; ditto 52°, 25 to 27 oz. from 16 quarts; 18 quarts 1 gill of cream churned on the 12th of March yielded 450 oz. of butter—nearly 25 oz. per quart; temperature of dairy 50°, without appliance of hot water. On perusing several treatises on dairy produce, I find the proportion to range from 12 oz. to 16 oz. of butter from a quart of cream; what I now state appears nearly double the ordinary proportion.

STILTON CHEESE.

Ms. Editor:—Most of your readers have no doubt heard of the famous Stilton Cheese. This cheese was first made, we are told, by a near relative of the landlord of the old Bell Inn, near Melton, Leicestershire, England, where its reputation was such that it sold for a long time for half a crown per pound. I am not aware that any attempts have as yet been made to produce Stilton Cheese in the United States; but Mr. Henry Parsons of Guelph, Canada, has manufactured it of a quality said by good judges to be equal to that made in the mother land. There appears to be nothing very peculiar in the process as detailed by those who understand it, and considering the cheese really possesses the high superiority justly claimed for it, the only thing surprising at all to me is, that its manufacture has not become not only common, but universal.

As some of your readers may have a curiosity to know the process, I will give a recapitulation recently given me by a dairyman from the "old country," who is perfectly familiar with the details, having lived many years on a farm where Stilton Cheese, of the first quality, was the principal dairy product. By way of promising, allow me to say that I am assured that the excellencies of this cheese have by no means been exaggerated. The entire product of the very extensive dairy of which he was honored with the general supervision, sold ordinarily for about double the price of other cheese, and the demand for it was such that the regular customers often bid upon each other, and not unfrequently took it in its immature state, or before it had become sufficiently ripe to cut. I will now proceed to give his directions in the fewest possible words:—

The night's cream, without any portion of the skimmed milk, is put to the milk of the next morning, and if cheese of a superior description and richness is desired, an additional allowance of cream is afforded, mixed with a little sweet butter. The rennet, without any coloring, is then put in, and when the curd has come, it is immediately removed without being broken, and put whole into a sieve or drainer where it is pressed by means of weight until the whey is completely expelled. It is then put with a clean cloth into a hoop (mould), and pressed, and the outer coat being first salted. When sufficiently hard, it is removed, and placed on a clean, dry board, bound closely in cloth (which is changed daily) to prevent its cracking. When the cheese is dried tolerably well, the cloth is removed, and no further care is required, except turning it daily and occasionally brushing the surface.

The cheese is never large, seldom weighing more than ten or twelve pounds, yet it requires two years to perfect its excellencies, and bring it to complete maturity, for they are not supposed to be fit for use till they have begun to decay. To accelerate the process of ripening, and prepare them more speedily for the market and the table of the fastidious epicure, they are often placed in warm, damp cellars, where the putrefactive process is often quickened, or they are even wrapped in strong paper and sunk in hot beds, which prepares them much quicker than they can be by the former process. The shape of these cheeses bears little resemblance to that of the common kinds, pressed in wide hoops—being that of a sugar loaf, though somewhat less lengthy and of larger diameter. J. B. J. Dutchess Co., N. Y., Dec. 22, 1854.

GERMANTOWN TELEGRAPH.

There is, on an average, about one fourth of a pound of potato to every one hundred pounds of soil, and about one-eighth of a pound of phosphoric acid, and one sixteenth of a pound of sulphuric acid. If the potatoes and the tops are continually removed from the soil, it will soon exhaust the potato; if the wheat and straw are removed, it will soon exhaust the phosphate of lime; if corn and the stalks, it will soon exhaust the sulphuric acid. Unless there is a rotation or the material that the plants require, supplied from abroad, your crops will soon run out, though the soil may continue rich for other plants.

A ROLL MOWING MACHINE. S. W. Jewett, of Vermont, is shipping by Sanford & Co.'s Express, one of Walter A. Wood's Improved Mowing Machines, to England. It is to be used by his Royal Highness Prince Albert on his beautiful meadows at Home Park, Windsor. It is of superior workmanship, and we understand was made at Housick Falls, N. Y.

LOSE WILL DESTROY SORREL. Edmund Ruffin gives, in the last number of the Southern Planter, the experience of thirty-four farmers, on the subject of lime, as a remedy against sorrel. Their experience is from nine to thirty-six years, and their unanimous opinion is, that mowing or liming, in proper manner and quantity, will entirely destroy the growth of sorrel, and prevent its return.

A TON of clover rotted, will produce nearly twice as much manure as it will when taken—some one-half of that eaten passes off in respiration. Keep your implements always in good order. Remember the proverb, "a stitch in time saves nine."

